

Other Plants Named are Very
Common Now.

One may be liable to say that no article of food or drink was ever treated with such a variety of attention and respect as the banana. It is eaten in Indian countries by the natives, and is also a delicacy for daily life and wedding. Allusion to it is numerous and of course, the coin hints of its appearance and nature. Scholars and botanists and miscellaneous savants have studied these accounts, and they are all agreed that the banana is a very curious species. Those who have been at pains to study the accounts have concluded that no many various explanations could be offered where there is such a mass of information—apparently to guide the inquiry. A general view of the evidence suggests that it is a native of the vine, but when we come to particular details, we are left to ask the question, "How can it be?" The banana is not a tree, but it is not a vine, and it is not a shrub. It is not a grass, but it is not a fern, and it is not a moss. It is not a fungus, but it is not a lichen, and it is not a bacterium. It is not a protist, but it is not a metazoan, and it is not a plant. It is not a tree, but it is not a vine, and it is not a shrub. It is not a grass, but it is not a fern, and it is not a moss. It is not a fungus, but it is not a lichen, and it is not a bacterium. It is not a protist, but it is not a metazoan, and it is not a plant.

uses them still. There are many species of Amaranth, mostly tropical or subtropical. The one familiar to us is the "Love-lies-bleeding"—a charming flower

ONE GIRL WHO DIDN'T
 Tried to Be Something and was
 Nothing.
 Once upon a time a Girl Decided that
 she Would Go in for Health rather than
 Fashion, and would be a True Woman.
 Such as Men Like to Talk about in the
 Street.
 She wore Sporting Heels on Number Sev-
 en-ahs, and Skivvied at the Very Idea
 of Corsets. Her Waist measured Thirty-
 five Inches, while her Hips and Bust were
 thirty-Two-Ten. She Wouldn't Curl her
 Hair, and she also Thought Powder Vulgar.
 Her Face was always Red and Shiny.
 Her Clothes were all Made to Hang
 from the Shoulders, and she never Saw
 a Man Scape. By the Time she was
 twenty, The Men ran when They Saw
 her Coming or Going, they Never Know
 which, and Women looked at her
 through Jerguettes and Said she was an
 Awkward Creature!
 GIRL—The easiest way to always
 be a Real Girl is to be a Girl—New York
 City.

pose the dish, they are not cheap. They come under the head of luxuries when they are not used as necessary food and solely depended upon, in place of like

half a pint of strong cold coffee, stir together two tablespoons of soda, one tablespoon of ginger and enough flour to make a dough just stiff enough to roll out thin. Cut out with a cookie cutter and bake in a quick oven.

Eggless Ginger Cakes.
Put one cup of molasses, one cup of sugar and one large tablespoon of butter in a saucepan and warm slightly. Beat up well and stir for ten or twelve minutes. Then add two tablespoons of ginger, one tablespoon of cinnamon, and gradually stir in one cup of milk. Mix two tablespoons of baking powder with one cup of flour and add to the mixture. If you want them a little thicker or in half a cup of *cooked* raisins or chopped dates. Bake them in well greased pans and eat them hot for luncheon or tea.

Boiled Ice Cream Without Eggs.
Put one cup of sugar, half a cup of milk and two spoonful of butter in a saucepan and boil ten minutes. Make it thick, and add a spoonful of vanilla.

enough to show the track of the mixing spoon on the surface for a few seconds after the spoon is quickly turned around in the batter. A cup of seeded raisins,

ph to form a ball when tried in cold
ter. Remove from the fire, add a few
drops of lemon juice and a teaspoon
of sugar. Dip the chestnuts into this
syrup one at a time, and transfer them
until they are thinly coated with the
syrup (using a candy wire dipper for this
purpose), remove the chestnut to a stiff
crible slab or paper, or drop each one
on a little paper case. The above
amount of syrup is intended for dipping
about a dozen of the large chestnuts.

Coffee Cake.

E. B. writes: I have been a reader of
the household department for some time
and it is very interesting. I am kindly
and me a good recipe for coffee cake?
The following recipe is one of the sim-
plest and best for coffee cake. Take a
cup of brandy essence, add one egg well
beaten, half a cup of granulated sugar,
one ounce of butter, and a half a pint of
boiling water. Mix these well together
and add one cup of flour and a dash of
salt. Let it rise well in a heated
original bowl. Then turn out on a

Buck's Story



**SHRED
WITH
BISCUITS**

"Sim"

*For Short Cakes - With
WILKAT BISCUITS - Use
1/2 cup of Biscuit Crumbs
Sugars covered with fruit*

SHREDDED WHOLE

Send for "The Vital Q"

THE NATURAL

es and Ranges

Split
and slightly
toast the
Biscuits and then
serve with im-
ported jam or
preserved le-
mon in place of
jelly. Simple,
inn't it? Your
verdict will be


Simply Delicious."

sharp knife split the **UNBREADED WHEAT**
loaves; separate slices for the honey (or
lemon juice). When serving, arrange Biscuits in
and add sugar-Abs. Whipped cream.

WHEAT BISCUIT is sold by all grocers.

scription." (Cook Book, illustrated in colors.)
FREE. Address

FOOD CO., Niagara Falls, N. Y.

A black and white photograph showing a close-up of a hand with fingers spread, touching a rough, textured surface. The texture appears fibrous or woven, possibly a piece of fabric or a wall of woven reeds. The lighting creates strong shadows, emphasizing the tactile quality of the surface.

This mod at announcement will be read

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 which, and Women looked at her
 through Magnifying Glasses and said she was an
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 GIRL—The easiest way to always
 be a Girl is to be a Girl—New York
 City.

y custom or fancy, but quality alone,
and the cheaper eggs are not just as

half a pint of strong cold coffee, stir together two tablespoons of soda, one tablespoon of ginger and enough flour to make a dough just stiff enough to roll out thin. Cut out with a cookie cutter and bake in a quick oven.

Eggless Ginger Cakes.
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Boiled Ice Without Eggs.
Put one cup of sugar, half a cup of milk and tablespoon of butter in a saucepan and boil ten minutes. Make it thick, and add a tablespoon of vanilla.

Cheese. Fruit Salad. Wafers.

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o Would Go In for Health rather than
fashion, and would be a True Woman.

Men Like to Talk About in the District.

She wore Spring Heels on Number Seven—above and Shivered at the Very foot of the Staircase.

He, who Vagabond measured Twenty-two in the Hip, while her Hips and Bust were the Thirty-Two. She Wouldn't Curl her hair, and he also Thought Powder Vulgar.

Her Face was always Red and Shiny.

Her Clothes were all Made to Hang on the Shoulders, and she never Sat down.

She Said, "By the Time I get Twenty-Three Men will be After Me." She Said she Coming to China, they Never Know much, and Women Looked at her through Spectacles and Said she was an unusual Creature!

MORAL.—The easiest way to always be a first if you are a girl—New York City.

thin. Cut out with a cookie cutter
and bake in a quick oven.

Eggless Ginger Gems.
Put one cup of molasses, one cup of sugar and one large tablespoonful of butter in a saucepan, and warm slightly. Add one cup of sifted flour and one tablespoonful of ginger. Stir and bake in muffin tins. Then add two tablespoonfuls of raisins, one tablespoonful of cinnamon, and gradually stir in one cup of milk. Mix the tablespoonful of baking powder with one cup of sifted flour and add to the mixture. If you want them a little richer, add one cup of seeded raisins or chopped dates. Bake them in well-greased pans and eat them hot for lunch, or tea.

Baked Icing Without Eggs.
Put one cup of sugar, half a cup of milk and tablespoonful of butter in a saucepan and boil ten minutes, or until it is thick, add a tablespoonful of vanilla

iii they are thinly coated with the

by using a small, stiff paper cup. Dip the brush in the syrup, and dip it into the oil. Use a cloth or paper, or drop each one in the little paper case. The above amount of syrup is intended for dipping least a dozen of the large chestnuts.

Coffee Cake.

W. writes: I have been a reader of *Household Magazine* for some time and like it very much. Will you kindly send me a good recipe for coffee cake? I want to make it for my children, and use it as a treat for my friends.

Ans. Here is a good one for coffee cake. Take a lot of brandy essence, add one egg well beaten, half a cup of granulated sugar, one ounce of butter, and a half a pint of warm water. Mix these well together and sufficient flour to make a thin batter. Let the mixture stand in the original bowl. Then turn out on a

STRENGTH
VALUE

BIS

"Sim"

*For Short Cakes - Whip
WILKAT BISCUITS long
pastries or French toast. Add
layers of cream with Swiss
cheese.*

SWEETENED WHOLE MILK

Send for "The Vigilant"

THE NATURAL

and slightly
ly toward the
flavor and there

**EAT
WHEAT
CISUIT**

...ly Delicious."

sharp knife split the **MINNENDEN WHEAT** stalks, prepare themselves as the source of inspiration. When serving, arrange stalks in and add sugar. Also, well-seasoned.

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P.O.E. Address

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